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ROVER

RED WINE VQA OKANAGAN VALLEY

VINIFICATION

The 2011 growing season began very late due to an uncharacteristically cool, dry spring, while July and August were also cooler than normal. September and October warmed nicely, allowing for improved structure and phenolics in the early ripening and aromatic varieties, and permitting all grape varieties to mature and develop their excellent Okanagan flavours.

WINEMAKING

The grapes for the fifth vintage of this premium blend were harvested in October 2011 at 23 brix. See Ya Later Ranch's 2011 Rover is composed of 98% Shiraz and 2% Viognier.

AROMA / BOUQUET / NOSE

Rover, named after one of the Major's favourite companions, was co-fermented with Viognier skins to enhance the colour of the wine and lift the aromatics. With up to 15 months in oak, ageing in 60% French and 40% American. Full malo-lactic fermentation was completed to this rich, powerful and complex wine.

FOOD AND WINE PAIRING

Share with faithful friends and loyal companions. Enjoy on the patio with a pulled pork sandwich, peach barbecue sauce and fresh slaw.

TECHNICAL NOTES

ALCOHOL/VOLUME	12.42%
DRYNESS	0
PH LEVEL	3.76
RESIDUAL SUGAR	4.2 G/L
TOTAL ACIDITY	6.4 G/L
RELEASE DATE	SEP 2013
AGEABILITY (SERVE UNTIL)	2018
SERVING TEMPERATURE	15° C
OAK AGING	YES



*Please check with your provincial liquor board or wine retailer for current prices and availability. Prices may vary from province to province.